

# Nocellara Etnea 2025

Extra Virgin Olive Oil  
Nocellara Etnea variety

*Nocellara Etnea 2025 is a fruity medium-intensity extra virgin olive oil.*

*The balance of bitter and spicy notes makes this oil particularly harmonious on the palate. A versatile oil that excels on soups, roast meat and vegetables.*



## PRODUCTION AREA

Northern slope of Mount Etna, on the Estate in the Municipality of Randazzo and in other particularly suitable areas.

## VARIETY

Nocellara Etnea.

## HARVEST PERIOD

Harvest takes place at the onset of olive veraison, when the accumulation of polyphenol substances peaks; the olives were harvested in the last ten days of October.

## HARVESTING METHOD

Picked by hand and also with the help of harvesters.

## EXTRACTION METHODS

Milling straight after picking with a continuous-cycle cold extraction system that carries out malaxation (mixing of the olive paste to separate the oil) in a controlled atmosphere to perfectly conserve the aromatic components of the olives.

## ANALYTICAL DATA

Acidity 0.21% in oleic acid; peroxides 5.1 meq O<sub>2</sub>/kg oil; total polyphenols 197 mg/kg in gallic acid.

## TASTING NOTES

Nocellara Etnea 2025 is a fruity medium-intensity extra virgin olive oil with hints of artichoke and rosemary. The harmony of bitter and spicy notes enriched with delicate hints of almond makes this oil particularly pleasant on the palate.

## SERVING SUGGESTION

A versatile oil that excels on mushroom soups, roast meat and grilled vegetables.

## ART AND OIL

Olives have been grown in Sicily for thousands of years. The striking landscape is a tapestry of centuries-old twisted trunks that still bear fruit today interspersed with young olive trees. Donnafugata oil is produced here, among the timeless aromas and fragrances, while the wind blows through the foliage of one of the many female figures created by Stefano Vitale. Half woman, half olive tree, she symbolises calm and wellbeing.



This oil has SQNPI ("Sistema di Qualità Nazionale di Produzione Integrata" - National Integrated Production Quality System) agro-environmental certification which guarantees the use of cultivation techniques that respect the environment and human health.